

Partida Tequila Dinner at Border Grill

Thursday, May 29, 2008 at 6:30 p.m.

Hosted by Sofia Partida and Border Grill Executive Chef Michael Minor

Border Grill and Partida Tequila are proud to present a special, 4-course tequila dinner, showcasing exciting new dishes paired with cocktails inspired by Partida's premium tequilas. Come experience this social and educational event, combining elegant tequila and tequila cocktails with exquisite cuisine.

Please RSVP by Tuesday, May 27 to reserve your spot! No walk-ins will be allowed.

Katie Van Sittert - Special Events Manager

702.632.6940 or kvansittert@bordergrill.com

BOCADITOS / LITTLE BITES

Bacon Piloncillo Scallops

day boat scallops with applewood smoked bacon
on tequila soaked sugar cane skewers with chipotle aioli

Tequila Ceviche Tostaditas

tequila and lime marinated hawaiian opah, white peach, mango, cilantro, and mint on taro root chips

4-COURSE TEQUILA DINNER

Hoja Santa Purse

lobster mushrooms and herbed oaxacan goat cheese wrapped in hoja santa leaves
with green chile sauce, black bean salsa, and tequila cilantro vinaigrette

Hawaiian King Shrimp

pan seared with añejo tequila, garlic, and ancho chiles; served with chorizo risotto and epazote aioli

Argentinean Skewers

beef tenderloin with chimichurri, orange annatto marinated chicken breast, and cascabel chile
crusted lamb; served with purple peruvian mashed potatoes and heirloom tomato ragout

Chocolate Truffle Cake

flourless chocolate cake with damiana blackberry sauce

COCKTAILS

It's a surprise! Each dish will be accompanied by a unique tequila cocktail created specifically for the night and paired perfectly with the flavors of the dish.